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United States Department of Agriculture,

BUREAU OF ANIMAL INDUSTRY.

A. D. MELVIN, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

MAY, 1917.

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each, or 50 cents a year. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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CHANGES IN DIRECTORY.

Meat Inspection Inaugurated.

\*46. Farmers’ Cooperative Packing Co., North Street and C., M. & St. P. R. R. tracks, Madison, Wis.

86. North Canning Co., 3018 Armitage Avenue, Chicago, Ill.

**Meat Inspection Discontinued.**

430. Passaic Beef Co. and subsidiaries, Monroe Street and Central Avenue, Passaic, N. J.

723. Rehn Bros, 2011 Branch Street, Cincinnati, Ohio.

\*30. Faribault Packing & Provision Co., Faribault, Minn.

487. Fred Hauff, successor to M. Mierzwinski, 41 Avenue A, New York, N. Y.

**Meat Inspection Temporarily Suspended.**

427. Richardson & Robbins Co., Dover, Del.

\*575. Thomas Halligan, 637 West Fortieth Street, New York, N. Y.

\*976. Moe Frank, 604 West Fortieth Street, New York, N. Y.

**Change in Name of Establishment.**

829. The Pure Food Factory "Hansa," and E. S. Burham Packing Co., subsidiary, 53-61 Gansevoort Street, New York, N. Y., instead of E. S. Burnham Co.

**Stations Added.**

Madison, Wis., meat inspection, Dr. S. S. Snyder, care Farmers' Cooperative Packing Co.

San Angelo, Tex., scabies eradication, Dr. Irving B. Paxton, 606-607 Central National Bank Building.

**Stations Discontinued.**

Dover, Del., meat inspection (substation of Philadelphia).

Faribault, Minn.

**Changes of Officials in Charge.**

Menominee, Mich., Dr. E. C. Carle, instead of Dr. S. S. Snyder.

Terre Haute, Ind., Dr. L. H. Allen, instead of Dr. C. B. Weagly.

**Changes in Addresses of Officials in Charge.**

Dr. S. S. Snyder, care Farmers' Cooperative Packing Co., Madison, Wis., instead of 210 Bellview Street, Menominee, Mich.

Dr. L. B. Vermillion, Room 107, C. L. Miller Building, Cedar Rapids, Iowa, instead of 1310 Burch Avenue.

**Note.**

On page 72 of the current bureau directory correct the establishment numbers opposite the names of these establishments to read as follows:

701. Providence Churning Co.

987. Joseph R. Rezendes.

347. Augustus Saugy (Inc.).

306. Swift & Co.

3-TT. Swift & Co.

3-AU. Swift & Co.

231. J. V. Velozo.

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**NOTICES REGARDING MEAT INSPECTION.****CONSERVATION OF THE MEAT FOOD SUPPLY.**

The cooperation of the proprietors and operators of official establishments is earnestly requested for the elimination of loss or misuse of meats and fats so far as shall be consistent with the production of a clean and wholesome meat



food supply. The prevention of loss or misuse is of such importance to the Nation that every one should deem it to be his duty to aid in its accomplishment. It is the purpose of the bureau to meet its responsibility in the matter, but the object in view can not be attained by the bureau alone; the full cooperation of the establishments themselves is absolutely essential to its attainment.

First, it should be understood by all that it is not proposed to achieve conservation through a surrender of the purposes for which inspection is maintained. It is now, as heretofore, the bureau's duty and responsibility to see that meat and products are sound, wholesome, and fit for food when passed, as contemplated by the law and regulations, and to see that the integrity of the mark of Federal inspection is preserved.

In this connection it may be cited as indicating the bureau's attitude on the subject that the elimination of loss, waste, and misuse was made the dominant subject of discussion at the recent annual meeting of inspectors at Cincinnati, Ohio, and the inspectors were directed to give it further, careful, and practical consideration upon their return to their respective stations.

It is not within the scope of this notice to enumerate all the things which establishments may do to eliminate waste and misuse; therefore, only general suggestions will be offered. Perhaps no single item merits more attention than the conservation of fats. In some of the smaller cattle departments no attempt is made to conserve the slaughter fats for food purposes, and in a considerable number of such departments in larger establishments variable quantities of such fats are diverted from possible edible to inedible products. This loss of product is largely due to failure to install and maintain adequate equipment and effective methods for the cleanly handling of such products throughout their preparation. There are establishments both large and small in which efficient and practical methods of handling viscera at the time of slaughter and in the course of trimming and separation are so well maintained that the loss of fats on account of unnecessary soiling is reduced to an absolute minimum. It is believed that the attainment of this standard is practicable for all establishments.

The provision in the regulations that permits the meat of animals of certain kinds and conditions to be passed for sterilization is a conservation measure of the highest importance; however, notwithstanding its value as an economic or conservation measure, there are establishments that choose to utilize hog carcasses passed for sterilization for the production of lard only. The flesh as well as the fat being rendered, such disposal of the flesh is a misuse and waste because it has a relatively low value for lard production while its meat value is high. At still other establishments all the flesh and fats of cattle passed for sterilization are rendered, by the choice of the management, into inedible products simply for the reason that it has not been found as convenient or as profitable as desired to provide the facilities for their proper handling. These are instances of an absolute waste of potentially good food material.

Numerous preventable losses and wastes might be named, such as the spoiling of fresh meats and meats in cure through delayed or inadequate refrigeration. This is of particular importance in the transportation of fresh products. The practice of affixing caul fats to mutton and of leaving attached to other dressed carcasses or to market cuts certain excess fats leads to large wastes of the best fats in the retail market or in the home, whereas the removal and utilization of these excess fats in the establishments would obviate much of this loss and waste. Other preventable losses are properly chargeable to carelessness in the conduct of operations. The occurrence of tank-water sourness in lard is an

example of the damage or loss that may result from carelessness in the ordinary operative procedures.

The foregoing illustrations indicate some of the ways in which establishments may cooperate in the elimination of waste or misuse of meats and fats. A further study of the subject by the establishments doubtless will show the way to many other important opportunities for legitimate conservation.

Inspectors should appreciate the importance of the subject and join in an intelligent and helpful cooperation with establishments in this endeavor to accomplish on a large scale effective conservation of the Nation's meat supply, keeping in mind that now, as always, it devolves upon them to perform their duties fully and that they see to it that such performance is not the cause of unwarranted waste.

#### **"TANK-WATER SOUR" LARD.**

The condition commonly termed "tank-water sour" in lard is due to the presence in the product of tank water which has become sour or decomposed. Tank water, it should be explained, contains a very large amount of extractive or protein matter, which makes it a very fertile medium for the growth of bacteria. The temperature at which steam tanks are operated is sufficiently high to sterilize the contents, but when the water and extractive waters are drawn, exposed to the air, and cooled, bacteria enter and produce sourness and decomposition. For this reason particular care must be taken by the operator to see when the rendering has been completed that the contents rest and settle in the tank until the oil is completely separated from the water, and when settling has been completed to see that no water is drawn with the lard from the tank. To neglect to settle the tank or to permit tank water to become mixed with the lard when it is drawn amounts to inexcusable carelessness. It is also very important to see that the receptacles into which the lard is drawn for cooling and storage are clean and free of moisture. It may be that in some instances the mixing of tank water with lard occurs through unavoidable accident, but as a rule incompetent or careless handling is responsible for the occurrence. The management of every establishment has it plainly within its power to prevent tank-water sourness in lard.

Whether tank-water sour lard can be made fit for food depends upon the degree of sourness, the length of time it has existed in the product, and the effectiveness of the methods employed for recovery. In the first stage—that is, in the stage when it is said that the lard is "a little off as to odor"—the sourness or decomposition is confined to the tank water. Where this condition obtains it is possible to make such lard fit for food, provided a complete separation of the lard constituents from the tank water and the extractive matters is accomplished. Accordingly, the treatment which the bureau will permit for recovery of lard which is affected in not more than a slight or moderate degree with this condition consists of heating, cooking, repeated washing and agitation with clean hot water, settling, and drying. The use of chemicals other than bicarbonate of soda in the treatment of such lard is prohibited, and that substance shall be eliminated from the product as required by regulation 18, section 6, paragraph 7.

Whenever treatment to reclaim tank-water sour lard is undertaken samples of the product shall be taken, both before and after treatment, and submitted to the meat-inspection laboratory to which samples are regularly submitted from the station. The treatment of the lard may be undertaken immediately and without waiting for the report from the laboratory, but the reprocessed product shall remain "retained" until the report from the laboratory that it is fit for food has been received.

Under no condition or circumstance shall the treatment of tank-water sour lard include mixing the product in any amount or proportion with sound and sweet lard. Mixing sound and sweet with sour lard is not a recovering process but serves only to conceal the quality and character of the sour lard. Therefore, mixing is prohibited. Only when a lard has first been restored to sound and sweet condition by the permitted treatment above outlined may it be mixed with other sound and sweet lard.

The treatment of lard which is affected in a pronounced degree with tank-water sourness is prohibited, because such lard is plainly unfit for food and there is no known method of treatment which the bureau will sanction.

#### COW UDDERS PASSED FOR FOOD UNDER CERTAIN CONDITIONS.

Hereafter sound cow udders may be passed for food purposes under the following conditions:

The inspection of udders from cows which have been kept for breeding purposes only will consist of examination by palpation and, when necessary, by incision. The inspection of udders from cows which have been used for dairy purposes must include slicing in sections about 2 inches in thickness. This slicing must be done by establishment employees. The udders in the sliced condition must be given a careful examination by bureau employees. Each udder must be kept separate and apart from other udders until its disposal has been determined, when it may be further handled as the conditions warrant.

The inspection of udders is considered a part of the post-mortem inspection, therefore their identity must be preserved as provided in section 2 of regulation 10, B. A. I. Order 211. The inspector will designate the udders which are to be sliced. When there is any doubt as to whether the udder is from a cow which has been used for breeding purposes only or for dairy purposes, then the udder must be sliced and inspected, as provided for udders from cows used for dairy purposes.

If proper facilities are provided, the slicing and inspection of udders may be conducted in the rough tallow department.

The instructions in Service and Regulatory Announcements for August, 1915, page 94, entitled "Care to Avoid Contamination by Pus from Mammary Glands," must be observed.

#### M. I. FORMS 116 AND 121.

Commencing with the new fiscal year on July 1, 1917, the bureau records of meats and products certified for export will be kept according to the following 15 classes:

- Beef, fresh.
- cured.
- canned.
- miscellaneous.
- Mutton, fresh.
- miscellaneous.
- Pork, fresh.
- cured.
- canned.
- miscellaneous.
- Sausage.
- Lard.
- Compound and other substitutes for lard.
- Oleo stock and oleo oil.
- Stearin.



Products certified for export should be reported on M. I. Forms 116 and 121 under the usual trade names of the cuts and products, such as hams, bacon, sides, livers, sausage, lard, etc., and a sufficient description of the products should be given so that classification in the Washington office may be made easily according to the foregoing list. If the meats are fresh or frozen it should be so stated on the report. Care should be taken to show separate weights for products which will be classified under different headings according to the table.

#### NEW CLASSIFICATION OF PRODUCTS ON M. I. FORMS 110 AND 124-A.

Beginning July 1, 1917, the various kinds of lard prepared at official establishments shall be reported by the establishment management to the inspector in charge on the daily M. I. Form 124-A, and by the inspector in charge to the bureau on the monthly M. I. Form 110, under the one heading as lard. Until new forms are printed the product will be reported on the present forms under the heading "Steam and kettle rendered lard," with a line drawn through the words "Steam and kettle rendered" in the heading.

The two products now reported on these forms as "Lard compound" and "Compound (lard substitute)" shall be reported as one item under the designation "Compound and other lard substitutes." Until revised forms are received this product should be reported on the present forms under the heading "Compound (lard substitute)," the words "and other" being inserted between the words "Compound" and "(lard substitute)."

#### M. I. FORM 112-F.

The instructions concerning meat-inspection forms in Service and Regulatory Announcements for January, 1917, page 7, under the heading of M. I. Form 112-F, are hereby modified to permit the making out of this form in triplicate, instead of in duplicate, at stations where this is considered necessary. When so made the three copies should be prepared at the time of the examination of the carcasses.

### ANIMALS SLAUGHTERED UNDER FEDERAL INSPECTION, APRIL, 1917.

Station.	Cattle.	Calves.	Sheep.	Goats.	Swine.
Chicago.....	140,869	75,103	253,278	9	464,973
Fort Worth.....	46,114	12,726	9,314	3,121	97,123
Kansas City.....	83,122	7,731	86,863	421	180,247
National Stock Yards.....	31,006	5,530	20,557	308	111,768
Omaha.....	66,343	2,910	123,554	12	176,365
Sioux City.....	18,396	1,810	9,463	1	96,757
South St. Joseph.....	27,459	1,633	56,835	10	145,612
All other establishments.....	240,997	178,748	217,482	1,108	1,372,232
Total: April, 1917.....	654,336	286,191	777,346	4,990	2,645,077
April, 1916.....	475,566	233,412	768,683	20,105	2,853,326
10 months ending April, 1917...	7,649,249	2,058,547	10,000,936	140,386	34,412,486
10 months ending April, 1916...	6,191,872	1,552,120	10,142,088	123,805	34,045,289

### IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS.

The statements following show the imports of food animals and of meats and meat food products inspected by the Bureau of Animal Industry during April, 1917, with figures for other periods for comparison:

*Imports of food animals.*

Country of export.	Cattle.	Swine.	Sheep.	Goats.
Mexico.....	12,417	92	6,655	369
Canada.....	16,326	47	230	6
Great Britain.....	265	.....	102	.....
Total: April, 1917.....	29,008	139	6,987	375
April, 1916.....	16,449	39	3,359	21
10 months ending April, 1917.....	313,588	2,689	154,160	19,916
10 months ending April, 1916.....	410,541	4,520	202,011	76,952

*Imports of meats and meat food products.*

Country of export.	Fresh and refrigerated.		Canned and cured.	Other products.	Total weight.
	Beef.	Other.			
	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>
Argentina.....	.....	990,168	878,352	.....	1,868,520
Canada.....	298,893	391,928	89,938	610	781,369
Uruguay.....	.....	.....	13,290	.....	13,290
Other countries.....	12,462	140	12,144	6,726	31,472
Total: April, 1917.....	311,355	1,382,236	993,724	7,336	2,694,651
April, 1916.....	3,441,005	3,891,074	195,314	33,801	7,561,194
10 months ending April, 1917.....	14,713,136	3,448,959	2,605,766	867,789	21,635,650
10 months ending April, 1916.....	79,573,954	22,946,586	2,425,122	1,515,104	106,460,766

Condemned in April, 1917: Beef, 1,176 pounds; pork, 116 pounds; total, 1,292 pounds.

### TEXAS FEVER QUARANTINE—PLACES TO WHICH SOUTHERN CATTLE MAY BE SHIPPED FOR IMMEDIATE SLAUGHTER.

The following changes have been made in the list of places to which southern cattle may be shipped for immediate slaughter under State and Federal permission (see Service and Regulatory Announcements for December, 1916, page 116, and March, 1917, page 36) :

#### Additions.

District of Columbia, Benning: Union Stock Yards.

Louisiana, New Orleans: New Orleans Butchers' Cooperative Abattoir Association.

Pennsylvania, Philadelphia: West Philadelphia Stock Yard Co.

#### Permission Withdrawn.

Ohio, Cleveland: Forest City Provision Co.

New York, Albany: Louis Neuhoff.

### TEXAS FEVER QUARANTINE—SHIPMENT OF "DIPPED TICKY CATTLE."

The following is a revised list of places to which southern cattle may be shipped as "dipped ticky cattle" for subsequent dipping for movement for purposes other than immediate slaughter:

Arkansas, Little Rock (Argenta): The stockyards of the St. Louis, Iron Mountain & Southern Railway.

Florida, Jacksonville: The Jacksonville Union Stock Yards, the Interstate Stock Yards.

Illinois, National Stock Yards: St. Louis National Stock Yards.

Kansas, Wichita: Wichita Union Stock Yards.

Kentucky, Louisville: Bourbon Stock Yards.

Louisiana, New Orleans: Louisville & Nashville Railroad Stock Yards.  
New Orleans (Arabi): Crescent City Stock Yards.

Missouri, Kansas City: Kansas City Stock Yards.

Oklahoma, Oklahoma: The Oklahoma National Stock Yards.

South Carolina, Columbia: Columbia Stock Yards.

Texas, Fort Worth: Fort Worth Stock Yards. San Antonio: San Antonio Stock Yards.

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## INSPECTION AND TESTING OF ANIMALS FOR CANADA.

The following change has been made in the list of practicing veterinarians registered by the bureau and authorized to inspect and test with mallein horses, mules, and asses intended for export to Canada:

### Name Added to List.

Dr. Robert W. Ellis, 477 West One hundred and fiftieth Street New York, N. Y.

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## LICENSES FOR VETERINARY BIOLOGICAL PRODUCTS.

The following additions and alterations have been made in the list of licenses for the manufacture of veterinary biological products for the year 1917, under the act of Congress of March 4, 1913 (37 Stat., 832), and the regulations made thereunder (B. A. I. Order 196):

### Licenses Issued.

License No. 52, The Cutter Laboratory, Fourth and Parker Streets, Berkeley, Cal., issued May 26, 1917, to cover the following products: Antihog-cholera serum; hog-cholera virus.

License No. 120, United States Blackleg Serum Co., 3500 West Tenth Street, Oklahoma, Okla., issued May 10, 1917, to cover the following product: Germ-free blackleg vaccine.

### Products Added, Etc.

License No. 9, Lederle Antitoxin Laboratories, Pearl River, N. Y., issued March 1, 1917. Product added: Blackleg filtrate.

License No. 39, Purity Biological Laboratories, Sioux City, Iowa, issued March 16, 1917. May 4, 1917, "blackleg aggressin" changed to "germ-free blackleg vaccine."



## VIRUS-SERUM REPORT FORMS AND RECORDS.

*Summary of instructions for preparing and rendering virus-serum report forms and keeping station records.*

Form.	When prepared.	By whom prepared.	Number prepared.	Destination.	Subject or purpose.	Station record.
A 15.....	Annually.....	Local office.....	One for each em- ployee.	Station file.....	Leave and personal record.....	The form.
Be 32.....	As required.....	Veterinary inspector.....	Single.....	Washington.....	Preparation of hog-cholera virus and anti-hog-cholera serum.	Press copy. The form.
VS 41.....	Monthly.....	Local office.....	do.....	do.....	Report of operations at establishments.....	Do.
VS 41A.....	Daily.....	Establishment.....	Duplicate.....	Local office.....	Summary of animals.....	Press copy. The duplicate.
VS 41B.....	do.....	Bureau employee.....	Single.....	Washington.....	Summary of virus tests.....	The form.
VS 42.....	As required.....	Local office.....	do.....	do.....	Report of virus tests.....	Press copy. The form.
VS 42A.....	do.....	Veterinary inspector.....	Duplicate.....	do.....	Record of virus tests.....	Press copy. The form.
VS 42B.....	do.....	do.....	Single.....	Local office.....	Summary of serum tests.....	Duplicate.
VS 43.....	do.....	Local office.....	do.....	Washington.....	Record of serum tests.....	The form.
VS 43A.....	do.....	Veterinary inspector.....	Duplicate.....	do.....	Record of serum tests.....	Press copy. The form.
VS 43B.....	do.....	do.....	Single.....	Local office.....	Report on sanitation.....	The form.
VS 44.....	Monthly.....	Local office.....	do.....	Washington.....	do.....	Press copy. The form.
VS 44A.....	Weekly.....	do.....	do.....	do.....	To identify test samples.....	Press copy. The form.
VS 45.....	As required.....	Bureau employee.....	do.....	do.....	Report of inspections.....	Do.
VS 47.....	Monthly.....	Local office.....	do.....	Washington.....	Inspection of new stock.....	Do.
VS 47A.....	As required.....	Veterinary inspector.....	do <sup>1</sup> .....	Local office.....	Inspection of virus pigs.....	Do.
VS 47B.....	do.....	do.....	do.....	do.....	Inspection of immunes.....	Do.
VS 47C.....	do.....	do.....	do.....	do.....	Inspection of hyperimmunes.....	Do.
VS 47D.....	do.....	do.....	do.....	do.....	Test samples collected.....	Do.
VS 47E.....	do.....	Bureau employee.....	Single.....	do.....	Summary of tests.....	Press copy. Do.
VS 47F.....	do.....	Veterinary inspection.....	do.....	do.....	Summary of inspection of animals.....	The form.
VS 47G.....	Daily.....	Local office.....	do.....	Washington.....	Virus and serum destroyed.....	Stub.
VS 48.....	Monthly.....	do.....	do.....	do.....	do.....	Press copy. The form.
VS 48A.....	As required.....	Bureau employee.....	do.....	Local office.....	U. S. discarded.....	Stub.
VS 50.....	do.....	do.....	do.....	do.....	Time report.....	Press copy. The form.
VS 52.....	Semin monthly.....	Local office.....	do.....	Washington.....	Record of virus pigs.....	Do.
VS 52A.....	Daily.....	Bureau employee.....	do.....	Local office.....	Record of hyperimmune hogs.....	Do.
VS 53.....	As required.....	do.....	do.....	do.....	Report of serum mixed.....	Do.
VS 54.....	do.....	do.....	do.....	do.....	Report of serum released.....	Do.
VS 55.....	do.....	do.....	do.....	do.....	Construction, sanitation, etc., of establishments.....	Do.
VS 56.....	do.....	do.....	do.....	do.....	Preparation of bacterius and vaccines.....	Do.
VS 57.....	do.....	Veterinary inspector.....	do.....	Washington.....	Preparation of blackleg vaccines.....	Do.
VS 57A.....	do.....	do.....	do.....	do.....	Preparation of rabies vaccine.....	Do.
VS 57B.....	do.....	do.....	do.....	do.....	Preparation of serums.....	Do.
VS 57C.....	do.....	do.....	do.....	do.....	Preparation of diagnostic agents.....	Do.
VS 57D.....	do.....	do.....	do.....	do.....		
VS 57E.....	do.....	do.....	do.....	do.....		

<sup>1</sup> When "rejections" are reported on these forms they should be prepared in duplicate, and the original forwarded to the Washington office.

### SALARY INCREASES.

The attention of all inspectors and others in charge of stations, also traveling inspectors and others not attached to stations in the field who are required to submit pay rolls and salary vouchers, is invited to the following section of the act of Congress approved March 4, 1917, providing for increases of 5 and 10 per cent in the compensation of certain employees in the Department of Agriculture for the fiscal year beginning July 1, 1917:

That to provide, during the fiscal year 1918, for all persons employed under the Department of Agriculture, including on the lump-sum rolls only those persons who are carried thereon at the close of the fiscal year ending June 30, 1917, increased compensation at the rate of 10 per cent per annum to such employees who receive salaries or wages from such department at a rate per annum less than \$1,200, and increased compensation at a rate of 5 per cent per annum to such employees who receive salaries or wages from such department at a rate of not more than \$1,800 per annum and not less than \$1,200 per annum, so much as may be necessary is hereby appropriated out of any moneys in the Treasury not otherwise appropriated: *Provided*, That the increased compensation provided by this section shall not apply to persons whose duties require only a portion of their time, except charwomen, or whose services are needed for brief periods at intervals, or to any persons who receive a part of their salaries or wages from any outside sources under cooperative arrangements with the Department of Agriculture: *Provided further*, That detailed reports shall be submitted to Congress on the first day of the next session showing the number of persons, the grades or character of positions, the original rates of compensation, and the increased rates of compensation provided for herein.

Beginning with July 1, 1917, and until further orders the salary or compensation of all employees affected by the act above quoted will be claimed in accordance with the terms thereof. Pay rolls and vouchers submitted for salary or compensation thereunder must show separately the amount of regular compensation, the increase of compensation, and the total amount claimed, and to this end new pay roll and salary forms are now being printed to be distributed by July 10, 1917. If the new forms are not received by July 15, the bureau should be notified.

These new forms must be used in claiming salary and compensation for all employees whether they are affected by the act above quoted or not.

Questions arising as to the application of the act in doubtful cases should be referred to the bureau at the earliest possible date.

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### TRANSPORTATION REQUESTS, MILEAGE, AND SCRIP SHOULD BE CAREFULLY GUARDED.

The attention of bureau employees is again called to the necessity for great care in handling transportation orders, mileage, and scrip. Recently there have been several instances where unused requests were lost or misplaced through the carelessness of the employees to whom they were issued. Employees should understand that the department is responsible to the railroad company, which honors these forms of transportation in good faith, even though they be presented by an unauthorized person; also should such transportation be used by an unauthorized person the employee who is responsible for it will be required to reimburse the bureau from his own personal funds for any loss which may result.

In the event of the loss of a ticket, transportation request, mileage, scrip, or other form of transportation the matter should be immediately reported to the

bureau with a full explanation of all the circumstances surrounding the loss. If the lost property is subsequently found, no attempt should be made to use it, but it should be forwarded to the bureau with a report as to how it was recovered.

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### DEPARTMENT BILLS OF LADING MUST BE USED FOR SHIPPING HOUSEHOLD GOODS.

Recently there have been several lots of household goods shipped by bureau employees on commercial bills of lading, notwithstanding the specific instructions to the contrary in paragraph 78 (*r*) of the Fiscal Regulations. In one instance of this kind the goods were forwarded through an error of the storage company, but in the other cases the errors were made by bureau employees and apparently were due to a lack of understanding of the regulations or to the lack of proper supervision by the inspector in charge. In each case there has been delay in the payment of the claims involved, as well as considerable unnecessary correspondence.

The instructions mentioned refer to the regulation allowance of 5,000 pounds, which is paid for by the department. Where the weight of the shipment is more than the regulation allowance the excess must, of course, be shipped on a commercial bill of lading and the charges thereon—freight, crating, packing, and handling—defrayed from the personal funds of the employee.

The attention of each inspector in charge is again called to the importance of giving this matter proper supervision. If he is unable to give each shipment his personal attention, he should detail some member of his force who is thoroughly familiar with the regulations to supervise the matter. In the future the bureau will not give favorable consideration to claims for expenses incurred in connection with the shipping of household goods unless the shipments have been handled in accordance with this notice and with the instructions in Service Announcements for July, 1915, pages 90 and 91.

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### VIOLATIONS OF LAWS.

Fines and penalties were imposed in prosecutions for violations of regulatory laws, as reported to the bureau during the month of May, 1917, as follows:

#### Meat-Inspection Law.

Peter B. Nevius and Earl T. Connet, Flemington, N. J., \$5 each.  
Jacob Haring, Curley Hill, Pa., \$10.  
William L. Stevens, Wrightstown, N. J., \$10.  
Cudahy Packing Co., Boston, Mass., \$15.

#### Twenty-Eight-Hour Law.

Union Pacific Railroad Co. (4 cases), \$400 and costs.  
Pennsylvania Railroad Co. (14 cases), \$1,550 and \$114.65 costs.  
Pittsburgh, Cincinnati, Chicago & St. Louis Railroad Co. (3 cases), \$400 and \$38.25 costs.  
Baltimore & Ohio Railroad Co. (2 cases), \$500 and \$25.70 costs.  
Lehigh Valley Railroad Co. (3 cases), \$300 and costs.  
Mobile & Ohio Railroad Co., \$100 and costs.

Chicago, Milwaukee & St. Paul Railway Co. (9 cases), \$900 and costs.

New York Central & Hudson River Railroad Co. (2 cases), \$200 and \$20.15 costs.

Canton Railroad Co., \$175 and \$19.55 costs.

American Express Co., \$100 and \$24.90 costs.

#### Quarantine Laws.

Atchison, Topeka & Santa Fe Railroad Co., interstate shipment in violation of Texas fever regulations, \$100 and costs.

St. Louis & San Francisco Railroad Co. (4 cases), interstate shipment in violation of Texas fever regulations, \$400 and costs.

Missouri, Kansas & Texas Railway Co., interstate shipment in violation of Texas fever regulations, \$9.85 costs.

Atchison, Topeka & Santa Fe Railroad Co., interstate shipment in violation of cattle-scabies regulations, \$100 and \$16.66 costs.

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### EXAMINATION AND CERTIFICATION BY CIVIL SERVICE COMMISSION OF PERSONS ALREADY IN THE GOVERNMENT EMPLOY.

Executive Order No. 2570, of April 2, 1917, reads as follows:

In view of the present emergency conditions and until further notice the Civil Service Commission is directed to refuse examination to any person who is, or who has been within three months of the date of the examination, employed in the Government service, or to certify any such person who is on the eligible register of the commission, unless such person submits the written assent of the department or office in which he is or has been employed to his taking such examination or to his being so certified. Such assent shall be based solely upon the finding, after due consideration, by such department or office that the person can render better service for the Government in the place for which the examination is held.

This order is issued solely because of the present international situation and will be withdrawn when the emergency is past.

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### REGARDING ALIEN ENEMIES RESIDING IN THE UNITED STATES.

The following paragraph in the President's proclamation of April 6, 1917 (Existence of War—German Empire), is quoted for the information and guidance of all concerned:

All alien enemies are enjoined to preserve the peace toward the United States and to refrain from crime against the public safety, and from violating the laws of the United States and of the States and Territories thereof, and to refrain from actual hostility or giving information, aid, or comfort to the enemies of the United States, and to comply strictly with the regulations which are hereby or which may be from time to time promulgated by the President; and so long as they shall conduct themselves in accordance with law they shall be undisturbed in the peaceful pursuit of their lives and occupations and be accorded the consideration due to all peaceful and law-abiding persons, except so far as restrictions may be necessary for their own protection and for the safety of the United States; and toward such alien enemies as conduct themselves in accordance with law all citizens of the United States are enjoined to preserve the peace and to treat them with all such friendliness as may be compatible with loyalty and allegiance to the United States.



## PUBLICATIONS IN MAY.

[The bureau keeps no mailing list for sending publications to individual employees, but publications are sent in bulk to inspectors in charge for distribution to members of their forces. The number of copies varies with the subject or nature of the publication and the number and class of employees. For example, in the case of a publication on a veterinary subject, sufficient copies are sent for the veterinarians. Inspectors in charge will use their judgment and distribute publications to best advantage. Additional copies will be furnished on request so far as possible.]

Farmers' Bulletin 806. Standard Varieties of Chickens. I. The American Class. By Rob R. Slocum, of the Animal Husbandry Division. Pp. 19, figs. 13.

Farmers' Bulletin 811. The Production of Baby Beef. By S. H. Ray, of the Animal Husbandry Division. Pp. 22, figs. 8.

Glanders and Farcy. (A-13.) By Rush Shippen Huidekoper (Revised by A. Eichhorn). Pp. 12. (Reprinted without illustrations and with slight condensation from the Special Report on Diseases of the Horse, edition of 1916.)

Cicuta (Water Hemlock) as a Poisonous Plant. (A-15.) By C. D. Marsh, A. B. Clawson, and H. Marsh, of the Pathological Division. Pp. 4, figs. 2.

Chemical Testing of Milk and Cream. (A-12.) By Roscoe H. Shaw, chemist, Dairy Division. Pp. 42, figs. 29. (Reprinted with slight revision from publication of same title issued Feb. 17, 1916.)

## POSTERS.

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